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| **Tuscan grape cakes**  Serves: 24 - 30 tastes  Source: Adapted from cookingwithshy.wordpress.com | |
| **Ingredients**  1 & 1/2 cups SR Flour  a pinch of salt  Grated lemon zest from 1 lemon  2 eggs  2/3 cup sugar  4 tablespoons butter (melted)  1/4 cup olive oil  1/3 cup milk  1/2 teaspoon vanilla essence  200 grams grapes (halved) | **Equipment**  Hand held mixer  Mixing bowl  Measuring cups and spoons  Cake spatula  Microplane to zest lemon  Paper cases  2 x muffin trays |
| **What to do:**   * Pre heat the oven to 180 C * Place paper cases into the muffin tins * Beat the eggs and sugar till thick and creamy - about 3 minutes. * Add in the butter, oil, milk, lemon zest & vanilla essence and mix well. * Sift in the flour and salt * Spoon the flour mix into the batter and stir till well combined. * Divide mixture evenly between the paper cases, allow to stand for 5 minutes before putting in the oven, this allows the flour to absorb all the liquid * Place in the oven for 7 minutes * Remove from the oven, and taking care - distribute the grapes over the cakes, push them down into the cake batter – but not to the bottom! * Return to the oven and bake for a further 10 minutes – or until cooked when tested with a skewer. * Cool and serve. | |